



**CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER
ENVIRONMENTAL SECTION
FOOD ESTABLISHMENT INSPECTION REPORT**

TIME IN	TIME OUT
PAGE 1 of	

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME:		OWNER:		PERSON IN CHARGE:	
ADDRESS:			ESTABLISHMENT #:		COUNTY:
CITY/ZIP:		PHONE:	FAX:	P.H. PRIORITY : H M L	
ESTABLISHMENT TYPE	C. STORE	CATERER	DELI	GROCERY STORE	INSTITUTION
BAKERY	SCHOOL	SENIOR CENTER	SUMMER F.P.	TAVERN	TEMP.FOOD
RESTAURANT					MOBILE VENDORS
PURPOSE					
Pre-opening		Routine	Follow-up	Complaint	Other
FROZEN DESSERT		SEWAGE DISPOSAL		WATER SUPPLY	
Approved Disapproved		PUBLIC PRIVATE		COMMUNITY NON-COMMUNITY	
Not Applicable				Date Sampled _____	
License No. _____				PRIVATE Results _____	

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge				COS	R	Compliance	Potentially Hazardous Foods				COS	R						
IN	OUT	Person in charge present, demonstrates knowledge, and performs duties						IN	OUT	N/O	N/A	Proper cooking, time and temperature							
Employee Health																			
IN	OUT	Management awareness; policy present						IN	OUT	N/O	N/A	Proper reheating procedures for hot holding							
IN	OUT	Proper use of reporting, restriction and exclusion						IN	OUT	N/O	N/A	Proper cooling time and temperatures							
Good Hygienic Practices																			
IN	OUT	N/O	Proper eating, tasting, drinking or tobacco use						IN	OUT	N/O	N/A	Proper hot holding temperatures						
IN	OUT	N/O	No discharge from eyes, nose and mouth						IN	OUT	N/O	N/A	Proper cold holding temperatures						
Preventing Contamination by Hands																			
IN	OUT	N/O	Hands clean and properly washed						IN	OUT	N/A	Proper date marking and disposition							
IN	OUT	N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed										Time as a public health control (procedures / records)						
IN	OUT		Adequate handwashing facilities supplied & accessible						IN	OUT	N/O	N/A	Consumer Advisory						
Approved Source																			
IN	OUT	Food obtained from approved source						IN	OUT	N/A	Consumer advisory provided for raw or undercooked food								
IN	OUT	N/O	N/A	Food received at proper temperature						IN	OUT	Highly Susceptible Populations							
IN	OUT	Food in good condition, safe and unadulterated						IN	OUT	N/O	N/A	Pasteurized foods used, prohibited foods not offered							
IN	OUT	N/O	N/A	Required records available: shellstock tags, parasite destruction										Chemical					
Protection from Contamination																			
IN	OUT	N/A	Food separated and protected						The letter to the left of each item indicates that item's status at the time of the inspection.										
IN	OUT	N/A	Food-contact surfaces cleaned & sanitized						IN = in compliance				OUT = not in compliance						
IN	OUT	N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						N/A = not applicable				N/O = not observed						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water				COS	R	IN	OUT	Proper Use of Utensils				COS	R	
		Pasteurized eggs used where required								In-use utensils: properly stored						
		Water and ice from approved source								Utensils, equipment and linens: properly stored, dried, handled						
Food Temperature Control																
		Adequate equipment for temperature control								Single-use/single-service articles: properly stored, used						
		Approved thawing methods used								Gloves used properly						
		Thermometers provided and accurate								Utensils, Equipment and Vending						
		Food properly labeled; original container								Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
		Prevention of Food Contamination								Warewashing facilities: installed, maintained, used; test strips used						
		Insects, rodents, and animals not present								Nonfood-contact surfaces clean						
		Contamination prevented during food preparation, storage and display								Physical Facilities						
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry								Hot and cold water available; adequate pressure						
		Wiping cloths: properly used and stored								Plumbing installed; proper backflow devices						
		Fruits and vegetables washed before use								Sewage and wastewater properly disposed						
										Toilet facilities: properly constructed, supplied, cleaned						
										Garbage/refuse properly disposed; facilities maintained						
										Physical facilities installed, maintained, and clean						

Person in Charge /Title: <i>P. Lischback</i>					Date:				
Inspector: <i>M. Hancock</i>			Telephone No.:		EPHS No.:		Follow-up: Yes No		Follow-up Date:

